



PAPA ROUYO

RHUM AGRICOLE DE TERROIR



BLANC

Le Rejeton

This rum is the second batch of our classic white rum. It results from the blending of vats of white rums obtained during different distillations. The final product is composed of a base of original Rejeton with 10% overripe cane and 90% fresh cane, including a dominant percentage of red cane (R579).

General informations

DENOMINATION	Pure Single Agricole Rhum
ALCOHOL PROOF	56%
VINTAGE	2021

Terroir

CANE VARIETIES	R579 / B80.0689
HARVEST	By hand
SOIL	Clay-limestone
LOCALISATION	Le Moule





Distillation & Reduction

DATES OF DISTILLATION	February to June 2021
METHOD	Pot Still
BLENDING DATE	August 2021
REDUCTION	Slowly, with Saint-Claude springwater

Pairing

A rum to be enjoyed neat in a chilled glass. It goes perfectly with a tartar of local fish, ginger and lime. It will also be the perfect partner for desserts, such as a maracuja sorbet with seasonal fruits.

Tasting notes

-  Translucent colour and fat tears.
-  The first nose reveals notes of chlorophyll, liquorice stick and brown sugar. After aeration, the aroma is dominated by vegetal aromas, with a twist of black pepper and a hint of minerality.
-  The attack is nervous, the mid-palate is balanced between tension and opulence. The finish offers a nice sweetness, leaving a duality of electricity and minerality in the mouth. The finish offers a nice sweetness, leaving a duality of electricity and purity in the mouth. The retro-olfaction gives way to almond and star anise, enveloped in a pastry with a pastry-like sensation.
-  A rum of terroir, racy and singular.